



COLLIER FRUIT GROWERS NEWSLETTER

APRIL 2014

THIS MONTH—**APRIL 21st MEETING**



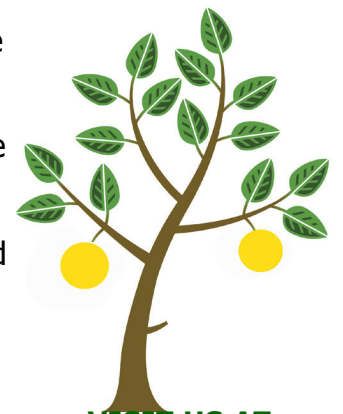
April's Speaker is Erika Klopf on Grimal Grove and Food Forests.

Erica Klopf is an *Ecologist, Edible Plant, and Design Specialist*. Erica was raised in Naples and is dedicated to the development of sustainable landscapes in South Florida. She completed her undergraduate work with a double-major in Environmental Studies and Art at [Florida Gulf Coast University](#) in 2012. She completed internships at the [Fruit and Spice Park](#) in Homestead, Florida, at the [Naples Botanical Gardens](#) in Naples, Florida, and at [Benchmark Inc](#) in Ft. Myers, Florida as an Edible Landscape Designer. Her studies of ecology, tropical fruits, and design culminated in the design of the [Florida Gulf Coast University Food Forest](#). She is currently authoring a Care Guide which features her illustrations of the the fruits in the Food Forest, a project partially funded by Collier Fruit Growers. She received her Permaculture Design Certificate through [The Permaculture Project](#), her Advanced Permaculture Design Certification in Edible Forest Garden Design through [Perennial Solutions](#), and is a trained Permaculture Teacher through the [Urban Permaculture Guild](#) of San Francisco in Experiential Permaculture Education. She designs as a part of her business called Florida Edible Landscapes and teaches Permaculture at Florida Gulf Coast University.

**Tasting table at 7:00 pm.
Meeting at 7:30 pm
at Golden Gate Community Center**

About Grimal Grove, Big Pine Key

Countless attempts to grow tropical fruits in the Florida Keys have been thwarted by the highly alkaline and rocky soils. But where others failed, Mr. Grimal succeeded, spending thousands of dollars to import nutrient-rich soil and fill the carefully constructed labyrinth that included underground piping connecting six cisterns, ponds and pools. The current restoration efforts mission for the Grimal Grove is to revitalize and showcase the history and landscape architecture that made the Grimal Grove a natural wonder of the Florida Keys and to offer the community a truly unique edible park, community arts and education center, and epicenter for self sufficiency in the Florida Keys. Much like Fairchild Tropical Gardens and the Fruit and Spice Park in Miami-Dade County, the tropical fruit preserve at the Grimal Grove will act as a catalyst for environmental and agricultural innovation, community engagement, *voluntourism* and entrepreneurship in the digital age. The Grimal Grove will become not only a destination for outside interests, but also as a resource for under-served local communities by continuing the work of teaching and showcasing sustainable agriculture.




**VISIT US AT:
www.collierfruit.org**

Sapodillas are one of the many tropical fruits that are unfamiliar to most Northerners when they arrive in Florida. Although popular in the Latin and Asian cultures, they are slowly becoming more popular in the US. This deliciously sweet fruit is reminiscent in taste and texture to a pear. The sapodilla (*Manilkara zapota*) is native to Mexico but grows well in southern Florida. In years past, an important byproduct of *M. zapota* was chicle, a gummy resin that was tapped from the trees and used in the production of chewing gum.

The following recipe is courtesy of the Fairchild Tropical Gardens.

recipe: **SAPODILLA PIE**
Submitted by Roberta Taylor



- 
- 1 cup sugar
 - ½ tsp. salt
 - 1 tsp. ground cloves
 - 3 eggs
 - 1½ cup mashed ripe sapodilla
 - 1 cup milk
 - 1 cup yogurt
 - 3 tbsp. honey
 - 1 tsp. vanilla
 - 1 unbaked 9" deep-dish pie shell

Preheat oven to 425°F. Mix sugar, salt and cloves in small dish. Beat eggs in large bowl. Stir in sapodilla and sugar/clove mixture. Gradually stir in milk, yogurt, honey and vanilla.

Pour into pie shell. Bake 15 minutes; then turn the temperature down to 350°F and bake 20 to 30 minutes more or until firm.

Serve with whipped cream.



CLUB NOTES



RARE TROPICAL FRUIT CONFERENCE JULY 9--13, 2014 AT THE FRUIT AND SPICE PARK

Highlights include a Florida Keys Fruit Safari (includes Grimal Grove), Kampong Tour (home of David Fairchild), Montgomery Botanical Center Tour, USDA National Germplasm Respository Station Tour and mango breeding exhibit, UF TREA Station Tour, Fairchild Garden Mango Festival, Fruit & Spice Park Tour, Hawaiian fruit lectures, mango tasting with Crafton Clift. For information, please call 305-247-5727.



Earth Day Celebrations

Riverside Park, Bonita Springs 9:00 am to 1:00 pm, Saturday, April 12
Naples Botanical Garden, 8:00 am to 5:00 pm, Tuesday, April 22



April "TO DO" List

Many of the deciduous perennials shrubs are awakening from their winter rest and this is the ideal time to take propagation cuttings and multiply your stock. Mulberry and Barbados Cherry, for example, are easy to propagate by cuttings. April's 65 degree plus night temperatures insure success. Make a horizontal cut below a node leaving at least two nodes above the cut. Remember which end is the base by topping with an angled cut. Dip in rooting compound and set in a good, moist potting mix. In a few months you will have something to bring to the Collier Fruit Growers plant exchange!

On the "TO DO" list at the nursery is sheet mulching the fruit tree grove. Summer will get everything growing, and we need to suppress the weeds as well as shield the soil from the sun. We'll first mulch with manure, bio-char and volcanic rock for nutrients. We've stored up lots of cardboard to set out around the trees to smother the grass and weeds. Then comes a good thick layer of wood chips to build the fungal layer perennials thrive on. Remember to keep the mulch 6" from the trunk of the tree.

FUTURE MEETINGS:

May, 19th, June 16th, and July 21st

Collier Fruit Growers Inc.
c/o Jan-Marie Etzel
8768 Ibis Cove Circle
Naples, FL 34119

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FRUIT NEWS

The Collier Fruit Growers Inc. (CFG) is an active organization dedicated to inform, educate and advise its members as well as the public, as to the propagation of the many varieties of fruits that can be grown in Collier County. The CFG is also actively engaged in the distribution of the many commonly grown fruits, as well as the rare tropical and subtropical fruits grown throughout the world. CFG encourages its members to extend their cultivation by providing a basis for researching and producing new cultivars and hybrids, whenever possible. CFG functions without regard to race, color or national origin.

2014 CFG BOARD OF DIRECTORS

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REMEMBER TO RENEW YOUR MEMBERSHIP!